

Virginia Food Safety Manager Certification Practice Exam (Sample)

Study Guide



Everything you need from our exam experts!

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

- 1. In food safety, when should gloves be changed?**
 - A. Every hour**
 - B. After 4 hours, taking a break, or switching tasks**
 - C. Only when they become torn**
 - D. Only when switching food types**
- 2. What are source contaminants?**
 - A. Hazards that occur in the kitchen**
 - B. Hazards that get into food before it reaches your establishment**
 - C. Hazards that arise from improper cooking**
 - D. Hazards created during serving**
- 3. Which of the following is a best practice for trash disposal in a food service environment?**
 - A. Use biodegradable bags**
 - B. Keep cans and dumpsters clean**
 - C. Store trash indoors**
 - D. Minimize trash collection frequency**
- 4. What can result from inadequate knowledge of food safety among employees?**
 - A. Increased menu choices**
 - B. Higher customer satisfaction**
 - C. Potential foodborne illnesses**
 - D. Improved cooking techniques**
- 5. Which type of food worker illness is asymptomatic?**
 - A. Then the illness is resolved**
 - B. Symptomatic**
 - C. Infectious**
 - D. Asymptomatic**

- 6. In which type of area should a washer and dryer not be installed?**
- A. Food prep areas**
 - B. Restrooms**
 - C. Areas with exposed food or clean equipment**
 - D. Dishwashing areas**
- 7. What is the first action to take when discovering a pest or signs of pests?**
- A. Ignore the signs**
 - B. Record the time and location**
 - C. Contact local health department**
 - D. Clean the area immediately**
- 8. What is a guideline for using cloth gloves in food service?**
- A. Must be disposable**
 - B. Only used with food that will be cooked**
 - C. Never washed between uses**
 - D. Can be reused without cleaning**
- 9. What is the first step to take when caring for a wound in a food preparation context?**
- A. Cover the wound with a bandage**
 - B. Apply first aid**
 - C. Report the injury**
 - D. Wash the wound**
- 10. What grade must milk meet to be considered safe for consumption?**
- A. Grade A**
 - B. Grade B**
 - C. Grade C**
 - D. Grade D**

Answers

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1. B
2. B
3. B
4. C
5. D
6. C
7. B
8. B
9. B
10. A

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Explanations

1. In food safety, when should gloves be changed?

- A. Every hour
- B. After 4 hours, taking a break, or switching tasks**
- C. Only when they become torn
- D. Only when switching food types

Gloves should be changed after a specific period of use or when switching tasks, which is why the selected answer is accurate. In food safety, it is essential to minimize the risk of cross-contamination, and changing gloves at appropriate times is part of maintaining hygiene standards in food handling. Changing gloves after four hours, after taking a break, or when switching tasks helps ensure that harmful bacteria or allergens are not transferred between different types of foods or surfaces. For example, if an employee moves from handling raw meat to preparing ready-to-eat foods, changing gloves is critical to prevent any contamination. While gloves may be changed when they become torn, relying solely on that criteria places food safety at risk. Tattered gloves can harbor pathogens, and waiting until they rip may not be sufficient to ensure contamination control. Similarly, while it is important to change gloves when switching between food types, doing so exclusively ignores the need to swap gloves after extended use or when taking breaks, which could lead to a buildup of microorganisms on the gloves. Thus, the practice of regularly changing gloves as outlined in the correct choice is vital for maintaining safe food handling practices.

2. What are source contaminants?

- A. Hazards that occur in the kitchen
- B. Hazards that get into food before it reaches your establishment**
- C. Hazards that arise from improper cooking
- D. Hazards created during serving

Source contaminants refer to hazards that enter food before it arrives at a food establishment. These contaminants can originate from various sources such as the environment, agricultural practices, transportation, or the food supply chain itself. They can include harmful microorganisms, chemicals, or physical materials that can compromise food safety. Understanding that source contaminants occur prior to food reaching the food service operation is crucial for implementing effective preventive measures. This knowledge helps food managers focus on assessing supplier practices, conducting proper food sourcing, and ensuring that the food products received are safe and high quality. This proactive approach aids in identifying potential risks and managing food safety more effectively before food even enters the kitchen. It emphasizes the importance of food safety throughout the entire supply chain, rather than only during storage, preparation, or serving.

3. Which of the following is a best practice for trash disposal in a food service environment?

- A. Use biodegradable bags**
- B. Keep cans and dumpsters clean**
- C. Store trash indoors**
- D. Minimize trash collection frequency**

Keeping cans and dumpsters clean is a best practice for trash disposal in a food service environment because it significantly reduces the risk of attracting pests and minimizes unpleasant odors. Clean trash receptacles help maintain a sanitary environment, which is critical in a setting where food is prepared and served. Regular cleaning of trash containers ensures that any residue or spills are managed effectively, which helps prevent cross-contamination with food products and diminishes the potential for foodborne illnesses. Maintaining cleanliness in trash disposal areas also contributes to the overall hygiene of the establishment, fostering a safer environment for both employees and customers. While options like using biodegradable bags and storing trash indoors may have some benefits, they do not address the immediate concerns related to cleanliness and pest attraction as effectively as maintaining clean cans and dumpsters does. Additionally, minimizing the frequency of trash collection might lead to overflow and unsanitary conditions, making cleanliness a priority in the trash disposal process.

4. What can result from inadequate knowledge of food safety among employees?

- A. Increased menu choices**
- B. Higher customer satisfaction**
- C. Potential foodborne illnesses**
- D. Improved cooking techniques**

Inadequate knowledge of food safety among employees can lead to potential foodborne illnesses. When staff members do not understand proper food handling, cooking, storage, and hygiene practices, they may inadvertently create environments where harmful bacteria can thrive. This lack of understanding can result in cross-contamination, improper cooking temperatures, or insufficient refrigeration, all of which increase the risk of foodborne illnesses. Knowledgeable employees are essential for maintaining safe food practices, ensuring that food served to customers is safe to eat and minimizing the risk of outbreaks that can have serious health consequences. In contrast, the other options relate to positive outcomes that are not directly impacted by a lack of knowledge in food safety. While increased menu choices and higher customer satisfaction may be goals for a food service operation, they do not hinge on the employees' understanding of safety practices. Likewise, improved cooking techniques focus on culinary skills rather than food safety knowledge. Therefore, without proper training in food safety, the foremost concern remains the health risks associated with foodborne pathogens.

5. Which type of food worker illness is asymptomatic?

- A. Then the illness is resolved**
- B. Symptomatic**
- C. Infectious**
- D. Asymptomatic**

Choosing asymptomatic as the correct answer highlights an important concept in food worker illnesses. Asymptomatic illnesses are those in which an individual is infected with a pathogen but does not exhibit any visible symptoms. This means that the person can still carry and potentially spread the illness to others during food preparation or handling without being aware of it. In the context of food safety, it is critical to recognize the risks posed by asymptomatic carriers, particularly for certain pathogens such as Hepatitis A or Norovirus. In many cases, these workers may adhere to food safety protocols but still pose a risk since they do not show any signs of illness. The other options relate to different states of illness. When the illness is resolved, the person has recovered and no longer poses a health risk. Symptomatic illness refers to when an individual exhibits clear signs of sickness, which usually leads to exclusion from food handling to prevent spreading the disease. Lastly, infectious indicates that the person can transmit the illness to others, but this does not necessarily mean they are asymptomatic. Understanding the role of asymptomatic carriers in food safety is vital for implementing proper health monitoring and hygiene practices in food establishments.

6. In which type of area should a washer and dryer not be installed?

- A. Food prep areas**
- B. Restrooms**
- C. Areas with exposed food or clean equipment**
- D. Dishwashing areas**

A washer and dryer should not be installed in areas with exposed food or clean equipment due to the risk of contamination. These appliances can inadvertently introduce pathogens or allergens into the environment, which could compromise food safety. Furthermore, the presence of lint, soap residues, or moisture from the washer and dryer can negatively affect clean equipment or food products, leading to potential foodborne illnesses. Maintaining a clean and hygienic environment in areas where food is exposed or where clean equipment is stored is essential to ensure the safety of food being prepared or served. Thus, avoiding installation of laundry facilities in these sensitive areas is a crucial practice in food safety management.

7. What is the first action to take when discovering a pest or signs of pests?

- A. Ignore the signs**
- B. Record the time and location**
- C. Contact local health department**
- D. Clean the area immediately**

When discovering a pest or signs of pests, the first action to take is to record the time and location of the sighting. This step is crucial because it provides clear documentation that can be used to track pest activity over time. It allows for the identification of patterns or problem areas within the facility, which is important for effective pest management. Proper documentation can assist pest control professionals in determining the extent of the infestation and in developing appropriate control measures. In addition, by having a record, management can evaluate the efficacy of any treatments or changes implemented to address the pest issue. Ignoring the signs can lead to a worsening infestation, while cleaning the area immediately, although important in the ongoing management of pests, does not address the need for proper documentation. Contacting the local health department may be necessary as a subsequent step, but it presupposes that proper initial recordings have been made to provide them with useful information.

8. What is a guideline for using cloth gloves in food service?

- A. Must be disposable**
- B. Only used with food that will be cooked**
- C. Never washed between uses**
- D. Can be reused without cleaning**

The guideline that states cloth gloves should only be used with food that will be cooked emphasizes the importance of food safety in handling and preparation. Cloth gloves can potentially harbor bacteria and contaminants if not properly cleaned, and using them exclusively for cooked foods mitigates the risk of transferring pathogens to ready-to-eat items. This approach recognizes that cooking food to the appropriate temperature can kill harmful bacteria that might be present on the gloves. By limiting the use of cloth gloves to foods that will undergo cooking, food service workers can help ensure that customers are protected from foodborne illnesses. It's also essential to follow additional best practices surrounding glove use, such as changing gloves when switching tasks or when the gloves become soiled. This comprehensive understanding reinforces the importance of using cloth gloves within proper guidelines for maximum food safety.

9. What is the first step to take when caring for a wound in a food preparation context?

- A. Cover the wound with a bandage**
- B. Apply first aid**
- C. Report the injury**
- D. Wash the wound**

In a food preparation context, the first step to take when caring for a wound is to apply first aid. This involves immediate measures to address the injury, which are critical in preventing infection and further complications. By applying first aid, you can effectively control bleeding, clean the wound, and protect it, ensuring that the wound is managed in a way that minimizes the risk of contaminants entering the food preparation environment. This step is crucial, as handling food requires strict hygiene standards to prevent foodborne illness. Addressing the wound properly before taking other actions, such as washing it or covering it, ensures that the injury is managed appropriately and provides a safer approach for both the individual and the food being prepared.

10. What grade must milk meet to be considered safe for consumption?

- A. Grade A**
- B. Grade B**
- C. Grade C**
- D. Grade D**

Milk must meet the standards of Grade A to be considered safe for consumption. This designation indicates that the milk has been produced, processed, and packaged in accordance with stringent safety regulations that aim to protect public health. Grade A milk is subjected to rigorous testing and inspections to ensure it is free from harmful pathogens and contaminants. These standards are established by regulatory authorities to guarantee that the milk, as well as dairy products made from it, meets the necessary quality and safety requirements. When milk is classified as Grade A, it can be sold for fluid consumption, making it readily available for consumers. Other grades, such as Grade B, typically represent milk that may be used for non-fluid products and do not meet the same safety criteria for direct human consumption. This highlights the importance of the Grade A designation in ensuring that milk is safe to drink.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://vafoodsafetymgr.examzify.com>

We wish you the very best on your exam journey. You've got this!